



## **Chicken Marsala**

### **Serves**

4

### **Ingredients**

4- 4 oz boneless chicken breasts

1/4 cup dry Marsala

1 small onion, chopped

1 cup chicken stock

2 tbs butter

1/4 cup extra virgin olive oil

3 tsp black pepper

1 tsp salt

1/4 cup cremini mushrooms or button mushrooms, cut in half

### *For Piccata Sauce*

Lemon Juice

Cream

Chopped Tomatoes

Red Onions Chopped

Garlic

Extra Virgin Olive Oil

Salt & Black Pepper to taste

### **Preparation Instructions**

Heat a sauté pan with olive oil and butter until hot. Pat the chicken dry and add the chicken to sauté pan and cook until done on both sides, about 5 minutes. Remove from pan.